

Stationary Hors d'oeuvres

**\*2 dozen minimum per hors d'oeuvre selection**

*\$50/per hour rental fee includes Patio and Library*

*\$400++ food and beverage minimum requirement*

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**Caprese Skewers (GF) \$48**

Cherry tomatoes with fresh mozzarella and basil

**Iced Shrimp Cocktai (GF) \$62**

Served with cocktail sauce

**Raw Oysters\* (GF) \$57**

Served with citrus chili mignonette

**Prosciutto & Cantaloupe Skewers (GF) \$44**

Basil, olive oil, fresh pepper, aged balsamic

**Smoked Salmon Mousse \$41**

Cucumber and lemon zest on gourmet cracker

**Herb Marinated Shrimp (GF) \$62**

Smoked tomato coulis

**Roasted Jalapenos Mousse Stuffed Profiteroles \$41**

with Escabeche

**Assorted Bacon Wraps (GF) \$51**

**Mini Crab Cakes \$57**

with Roasted Garlic Sauce

*\*Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared on request. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase risk of food borne illness.*

*All aiolis contain raw egg.*



Stationary Hors d'oeuvres *(cont.)*

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**Bacon Spinach & Artichoke Crostini**     \$45  
Red pepper coulis

**Beef Tenderloin Meatballs**     \$48  
with BBQ Sauce BBQ Sauce

**Togarashi Crusted Ahi Tuna Skewers\*** *(GF)*     \$64  
Apricot coulis, fresh scallion, jalapeno

**Pancetta wrapped Scallops with Chimichurri** *(GF)*     \$64  
Chimichurri

**Roast Mediterranean Vegetables**     \$45  
Herb goat cheese dip, toasted almond breadcrumbs

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Self Service Beverages

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**Cocktails by the Liter**

*Completely pre-mixed and ready to pour, glassware and appropriate garnishes provided  
Each liter provides about 8 drinks*

**Summer Berry Gimlet     \$100**

Raspberry, blueberry, strawberry, and blackberry infused vodka, fresh lime juice, and simple syrup  
Limes and berries for garnish.

**Bar Drake Manhattan     \$120**

Woodford Reserve bourbon, LBV port, Angostura bitters, Wisconsin maple syrup

**Deadly Flower     \$96**

Death's Door gin, St. Germain Elderflower liqueur

**Cosmopolitan     \$96**

Ketel One Citroen, Cointreau, fresh lime juice, cranberry juice

**Classic Margarita     \$84**

Tequila plata, Cointreau, fresh lime juice, simple syrup.

**Mango Habanero Margarita     \$84**

Our classic Margarita with the addition of Mango-Habanero infused spirit

**Martini     \$120**

Your choice of: Grey Goose vodka or Botanist gin with Vermouth di Torino Extra Dry  
*Includes the following garnishes: pimento and blue cheese olives, cocktail onions, olive brine, lemon peel, extra portion of vermouth*



**Build Your Own Cocktail Stations**

*1 bottle of liquor provided with appropriate glassware, ice, mixer(s) and garnishes  
Yields 12-16 drinks*

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**Blueberry Mule     \$125**

Western Son blueberry vodka, ginger beer, lime, and fresh blueberries

**Aperol Spritz     \$165**

Aperol aperitivo, club soda (2), prosecco (2), orange wedges

**Tito's Anyone     \$120**

Tito's vodka, cranberry juice, club soda, Sprite, lemon & lime

**Bloody Mary Bar     \$185**

Dripping Springs vodka, Zing Zang bloody mary mix, tomato juice, Worcestershire sauce, Chalula, lemons, limes, olives, celery, beef sticks, pepper jack and cheddar cheese cubes, three bottles New Glarus Spotted Cow

**Mix & Match Cocktail Station - \$300**

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**Spirits: Choose Two**

Tito's vodka, Bombay Sapphire gin, Korbel brandy, Johnnie Walker Red blended scotch, Bulliet rye, Makers Mark bourbon, Bacardi light rum, Cantera Negra blanco tequila

**Mixers: Choose Four**

Club soda, tonic, Lemonade Coke, Sprite, Sprite Zero, Diet Coke, Ginger Ale, Ginger Beer, Cranberry juice, grapefruit juice, orange juice, angostura bitters

**Garnish: Choose Three**

Lemons, limes, oranges, cucumber, maraschino cherries, olives

**Beer, Wine & Soda Station**

*Charged on consumption*

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Assorted of bottled beers, house wines and soft drinks